Montana Hard Red Winter Wheat Westcentral Montana (Area M3)

The 2008 M3 region is a NEW area, and consisted of 4 counties. This region generally contains about 45% of Montana's winter wheat crop. This regions' quality results were based on samples taken at 7 locations. Our quality tests were facilitated by Plains Grains Incorporated. The samples were analyzed by the USDA, ARS Hard Winter Wheat Quality Lab in Manhattan, Kansas, as well as Kansas State University and the Federal Grain Inspection Service



Some popular varieties grown in the M3 region in 2008 included: Genou (31%), CDC Falcon (15%), Jagalene (15%), Neeley (10%), Rampart (10%), Ledger (9%), and Morgan (6%). Genou is a Montana based variety released in 2004. It is a solid stemmed variety, which makes it resistant to wheat stem sawfly. It has excellent milling and baking qualities. CDC Falcon is a Canadian variety released in 1987, and has acceptable milling and baking qualities.

	2006	2007	2008
<u>Production Data</u>			
Bushels produced (1,000 bu)	39,202	35,482	36,681
Average Yield bu/ac	54	42	46
Other Kernel Quality			
Protein (%) (Wheat, 12% MB)	NA	NA	11.7
Moisture (%)	NA	NA	11.03
1000 Kernel Wt. (g)	NA	NA	28.24
Falling Number (sec)	NA	NA	459
Flour Quality Data			
Flour Yield (%) based on total product	NA	NA	74.6
Flour Ash (%)	NA	NA	0.52
Wet Gluten (%) (1984)	NA	NA	27
Gluten Index (%)	NA	NA	98.15
Physical Dough Properties			
Farinograph Pk Time (minutes)	NA	NA	5.3
Farinograph Tolerance/Stability (minutes)	NA	NA	10.4
Farinograph Absorption (%)	NA	NA	60.3
Extensibility(45 min)*	NA	NA	152.9
Resistance(45 min)B.U.*	NA	NA	368
Area(sq.cm)*	NA	NA	104.9
Extensibility(135 min)*	NA	NA	129.4
Resistance(135 min)B.U.*	NA	NA	429
Area(sq.cm)*	NA	NA	92.7
Baking Data			
Loaf Volume (cc)	NA	NA	750
Crum Grain (0-8)	NA	NA	2
Crum Texture (0-8)	NA	NA	5.3

^{*}New as of 2008

Please note that new mills were used during testing in 2008, therefore data may not be comparable to previous years' results, or represent a true commercial mill.